

À LA CARTE

Jalapeno Choux (4) 3.75 Popcorn Chicken 4.75 Clamato Juice 5.75

Crustacés et Caviar

Carlingford Lough Rock Oysters
 1/2 dozen 18.00 dozen 35.00 La Spéciale de Claires
 1/2 dozen 20.00 dozen 39.00
 New York Shrimp Cocktail 17.75 Dressed Weymouth Crab 18.75
 Oscietra Caviar 'Beaumont' 30gr 80.00 50gr 140.00

Hors d'Oeuvres

Minestrone Soup..... 8.75
 Lobster Bisque..... 12.50
 Avocado Vinaigrette.....9.25
 Eggs Benedict..... large 18.00 small 9.25
 Eggs Sardou.....large 18.00 small 9.25
 Fried Violet Artichokes, Salsa Verde..... 11.50
 Cherrystone Clam Gratin..... 15.50
 Chopped Yellowfin Tuna.....17.00
 Steak Tartare
 small with toast and salad.....12.25
 large with french fries and salad.....23.25

Salads

Claude's Dozen Vegetables Salad.....9.50
 Avocado & Superfoods Salad.....10.50
 The Colony Club Salad large 16.50 small 11.00
 Heritage Beetroot
 and Goats' Cheese Salad.....12.50
 Grilled Shrimp Salad, Herb Dressing..... 19.25

Caesars

Classic Caesar 8.75 Chicken Caesar 11.00
 Shrimp Caesar 19.25 Lobster Caesar 25.00

American Sandwiches

all served with french fries

Grilled Cheese with Dill Pickle 8.25 New York Hot Dog 11.50
 Walter Winchell's Chicken Burger 14.50 Lobster Roll 25.00 The Colony Hamburger 17.50

Vegetarian Options

Please ask your server for our full vegetarian menu

À LA CARTE

Fish and Entrées

Macaroni Cheese large 12.00 small 8.00 Shepherd's Pie.....20.00
 Omelette aux Fines Herbes.....10.75 Buttermilk Fried Chicken.....21.00
 Smoked Haddock Kedgeree.....16.50 Roast Pork Belly, Heritage Beets.....21.75
 Chicken Pot Pie..... 19.25 Grilled Lobster and Chips half 25.00 whole 47.50
 Cajun Spiced Swordfish.....19.50 Salt-Baked Sea Bass, Fennel Salad.....28.50
 Roast Haddock, Newburg Sauce.. 22.50 Grilled Dover Sole, Sauce Béarnaise..... 39.75

Grilled Meats

CUTS
 all served with french fries

Gammon, Pineapple and Fried Egg 20.00
 Chicken Paillard 21.00
 Middlewhite Pork Chop 10oz 22.50
 Calf's Liver and Bacon 25.00
 Veal Chop 12oz 37.50

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Flat Iron 7oz 20.00 Rib-Eye 10oz 35.75 Fillet 8oz 39.75

Tomahawk 21oz (for two) 35.00 per person

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

all steaks served with french fries
 and a choice of beurre maître d'hotel, pepper or béarnaise sauces

Vegetables and Side Salads

parmesan fried courgettes.....6.50 gem heart salad..... 4.50 gorgonzola & polenta chips.....6.50
 roast broccoli.....4.75 french fries..... 5.00 creamed sweetcorn with chipotle..... 4.50
 creamed spinach.....5.50 whipped potatoes.....4.95 coleslaw..... 4.25

Please inform your server if you have any allergies we need to be aware of

Savouries and Cheese

Welsh Rarebit *small 5.25 large 9.75*

Selection of Cheese served fully garnished 12.50

Beauvale Blue Lincolnshire Poacher Cotswold Cerney

Desserts and Cakes

Crème Brûlée.....8.00	Coffee & Pecan Cake..... <i>wheat free</i> 6.75
Damn Good Chocolate Tart.....7.75	Red Velvet Cake..... 6.75
Salted Caramel & Peanut Pie.....8.50	Jimmy's Chocolate Cake..... 6.75
Rhubarb & Sherry Trifle <i>small 5.50 large 8.50</i>	Baked Vanilla Cheesecake.....8.00

Selection of Home Made Cupcakes *miniature 1.75ea. regular 3.75ea.*

Table Side

Bananas Foster *flambéed with dark rum* 10.00

Pistachio & Cherry Baked Alaska *flambéed with kirsch* 10.50

Ice Creams and Sundaes

Chocolate & Orange Sorbet 7.75 Knickerbocker Glory 9.25 Caramelised Banana Split 10.00

The Colony Club Sundae: *made to your specification small 7.75 large 9.50*

Dessert Wines

	100ml	Bottle
Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....	34.00	37.5cl
Muscat, Beaufort-de-Venise 2013, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France.....	51.00	50cl
Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....	12.00	56.00 50cl
Sauternes 2011, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	92.00	50cl

Champagne and Sparkling

Pommery Brut Royal NV

Glass 150ml 15.50 1/2 Bottle 35.50 Bottle 71.00 Magnum 142.00

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England
Bottle 75.00

Ayala Rosé Majeur NV
Glass 150ml 16.50 Bottle 76.00

Deutz Brut Classic NV
Bottle 80.00

Pol Roger Brut Réserve NV
Bottle 82.00

Larmandier-Bernier Latitude Blanc de Blancs Extra-Brut NV
Glass 150ml 19.00 Bottle 84.00

Jacquesson Cuvée No.741 NV
Glass 150ml 21.00 Bottle 93.00

Bollinger Rosé NV
1/2 Bottle 49.00 Bottle 98.00

Deutz Brut Vintage 2009
Bottle 120.00

Bollinger Grande Année 2005
Bottle 144.00

Dom Pérignon 2009
Bottle 180.00

Pol Roger Cuvée Sir Winston Churchill 2004
Bottle 190.00

Krug Grande Cuvée NV
1/2 Bottle 99.00 Bottle 198.00

All wines contain sulphites and some may contain allergens

Cover Charge in Dining Room 2.00 ~ Prices include VAT
A discretionary 12 1/2% Service Charge will be added to your bill ~ All gratuities are managed independently
No intrusive or flash Photography ~ No Cheques
www.thebeaumont.com